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Notice Concerning Renovation of Restaurant in Oriental Hotel Tokyo Bay

This is to inform you that Japan Hotel REIT Investment Corporation (hereinafter called “JHR”) has renovated the restaurant of the operating asset, Oriental Hotel Tokyo Bay (hereinafter called “OHT”), as below. The restaurant will be reopened on July 13, 2013.

1. Construction summary

Hotel location	1-8-2 Mihama, Urayasu city, Chiba prefecture
Construction detail	<p>JHR has renovated the restaurant “Grand Cinq”. It is renewed in modern design and new layout provides more spaciousness. The renovation brings bright atmosphere to make buffet more enjoyable.</p> <p>Moreover, semi-private rooms and wine cellar have been constructed and the guests will be able to enjoy the course meal in the private ambiance in addition to buffet.</p>
	<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"> <p>Before Renovation</p>  </div> <div style="text-align: center;"> <p>After Renovation</p>  </div> </div>

Construction detail	Before Renovation	After Renovation
		
		
		
		

Renovated facility	Restaurant “Grand Cinq”
Renovation cost in total	Approximately JPY45M
Start of renovation	June 14, 2013
Date to offer services	July 13, 2013

2. Renovation purpose

“Grand Cinq”, the main restaurant of OHT, has been favored by broader customers especially families as the buffet restaurant serving diverse cuisine. Aiming for enhancing customer satisfaction more and differentiating from other competitors, JHR has arranged the space for more enjoyable buffet experience as well as created semi-private space where the course meal can be served.

For instance, spaciousness is provided by bright interior finishing and buffet tables with base colors of white and orange. “Chef’s booth” is installed at the center of the buffet corner and the guests will be able to enjoy the chef’s live demonstration and newly made dishes. The kids buffet* will also be newly served at the buffet corner and the additional monitor has been installed to check the kids room. The guests will be able to enjoy meals with their family without worries.

Furthermore, the semi-private rooms and the wine cellar have been constructed at the window side and at the entrance area respectively. The guests will be able to enjoy the course meal in this private space with relax atmosphere in addition to conventional buffet. This private space will cope with diverse needs of the guests for sure.

Taking advantage of this renovation opportunity, JHR will not only aim for improving the customer satisfaction further and differentiating from competitors but strive to raise earnings capacity.

*Kids buffet will be available on Saturday, Sunday and holidays only.

3. Outlook going forward

The renovation impact has already been inclusive in the operating forecast of JHR announced for FY12/2013 (January 1, 2013 through December 31, 2013). Therefore, no change is required.

* Website of Japan Hotel REIT Investment Corporation: <http://www.jhrth.co.jp/>